

LAVANG

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M E N U

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Please advise our staff of any dietary requirements or any allergies you may have.

STARTERS

BORA Bengali style onion fritters	7
SAMOSA Indian pastry stuffed with black lentils and sweet potato	7.5
PANEER Indian cheese cooked in a masala sauce topped with sweet corn	8
ALOO CHAT Crispy baked potato coated in yogurt, tamarind, bhujia finished with a sweet and spicy chutney	8
KASHMIRI CHAMPA Lightly spiced succulent lamb chops	8.5
MUTTON CHAPLI Minced kebab infused with ground spices and roasted garlic	9
RAILWAY PRAWNS Kings prawns and sautéed red onions on a puri	10.5
SAMUNDAR SQUID Squid with a dust of spice, flash fried and served with a honey vinaigrette	10.5
JHINGA Punjabi style crispy prawn bites	10.5

MAINS

ALOO MATAR Peas, red pepper and baked potatoes cooked with coconut milk and curry leaves	12
MEETA GOBI Butternut squash, cauliflower, caramelised onion, Sheffield honey and hint of Naga pickle	13
RAJESTANI PANEER Paneer, chickpeas, roasted red pepper, dehydrated ginger, spring onion and garam masala	13.5
TIKKA Lightly spiced chicken breast cooked in the tandoori served with a chutney and pomegranate molasses greens	14
MEETAH DUM BIRYANI Spiced Indian rice oven baked with sweet potato, cauliflower, lentils and sealed with a paratha	14
PUNJABI GOSHT Lamb on the bone, ground spices and baked mustard seeds	15
KALIA Diced chicken, sautéed shallots, Kashmiri chilli and baby potatoes	15
MAKAN Boneless chicken breast cooked with Indian butter, Longley farm cream, smoked paprika and sun-dried tomato	15
LAMB NAWAB Slow cooked lamb, roasted fenugreek in a naga sauce	15.5
GOAT VINDALOO Stewed goat in a spicy rich sauce cooked with smoked green chillies and white vinegar	17
HADI Beef ribs in a sweet and tangy tomato sauce infused with caramelised onions	17
MAACH Seabass, sumac, butternut squash, red split lentils and pickled garlic	20
KALIMACH King and tiger prawns cooked with curry leaf, Sheffield honey and scotch bonnet	21

SIDES

SARSON SAAG	7
Steamed spinach stewed with garlic pickle and Dijon mustard	
BEINGAN	7
Pan fried aubergines with Sheffield honey and lemon zest	
BINDI	7
Desi style okra	

ACCOMPANIMENTS

PAPADUM	0.95
ONION AND CUCUMBER RAITA	3.5
ROTI	3.5
PICKLE TRAY	4
NAAN	4
GARLIC AND HERB NAAN	4.5
PESHWARI NAAN	5
ONION AND CORIANDER NAAN	5.5
STEAMED RICE	4
SPICED PILAU RICE	5
KEEMA RICE	5.5

DESSERTS

MANGO KULFI	5.5
RUM GULAB JAMUN	6.5
INDIAN CARROT FUDGE	6.5

